

# DINNERLY



## Feed A Crowd: Cheesy Vego Cottage Pie

Same Meal Price, More Servings!



40 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



### WHAT WE SEND

- 800g potatoes
- 1 onion
- 2 x 50g cheddar <sup>7</sup>
- 2 x 400g lentils
- 2 x 200g tomato passata
- 150g peas

### WHAT YOU NEED

- 2 garlic cloves
- 20g butter <sup>7</sup>
- 1 tbs olive oil
- 60ml (¼ cup) tomato paste
- 1 tbs sugar

### TOOLS

- 2.5L (10 cup) baking dish
- box grater
- large saucepan
- potato masher
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Milk (7). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 510kcal, Fat 18.6g, Carbs 57.3g, Proteins 23.6g



#### 1. Prep ingredients

Preheat the oven to 220C. Grease a 2.5L (10 cup) baking dish (see Feed A Crowd). Peel the **potatoes**, then cut into 2cm chunks. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**. Drain and rinse the **lentils**.



#### 2. Make potato mash

Put the **potato** in a large saucepan, cover with cold salted water and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until tender. Drain, then return to the pan. Mash until smooth, then add **half the cheese** and **20g butter**, season with **salt and pepper** and stir to combine.



#### 3. Simmer filling

Meanwhile, heat **1 tbs olive oil** in a large deep frypan over medium heat. Cook the **onion** and **garlic**, stirring, for 5-7 mins until softened. Season with **salt and pepper**. Add the **lentils**, **passata**, **60ml (¼ cup) tomato paste** and **1 tbs sugar** and bring to the boil. Reduce the heat to medium and cook for 8 mins or until slightly thickened.



#### 4. Add peas

Add the **peas** to the filling and cook for a further 2-3 mins until the peas are tender. Taste, then season with **salt and pepper**. Remove the pan from the heat.



#### 5. Bake pie and serve up

Spoon the **filling** into the baking dish. Spoon over the **potato mash** and scatter over the **remaining cheese**. Bake for 15-20 mins until golden. Divide the **pie** among plates and enjoy!



#### 6. Feed A Crowd

Instead of making one big pie to share, divide the filling among individual ovenproof dishes, then top each one with mash, scatter with cheese and bake.